



Stellar Salad Bars









Outline



- Nutritional basics of salad bar menu design
 - U.S. Dietary Guidelines
 - Food Guide Pyramid
- Nutritional benefits of a stellar salad bar
- Nutrient retention
- Healthy salad bars





Standard Salad Bar

- Leafy green salad
- Ten fresh toppings
- Separate salad dressing choices
 - Regular (5) and low-fat or fat free (2)
 - Bulk format
 - Oil and vinegar available



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U.S. DIETARY GUIDELINES

AIM FOR FITNESS...

- Aim for a healthy weight.
- Be physically active each day.

Build a healthy base...

- Let the Pyramid guide your food choices.
- Choose a variety of grains daily, especially whole grains.
 - Choose a variety of fruits and vegetables daily.
 - Keep food safe to eat.

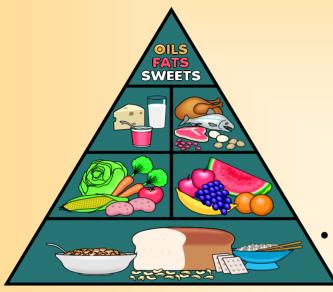
CHOOSE SENSIBLY...

- Choose a diet low in saturated fat and cholesterol and moderate in total fat.
 - Choose beverages and foods to moderate your intake of sugars.
 - Choose and prepare foods with less salt.
 - •If you drink alcoholic beverages, do so in moderation.

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5 a Day - For Better Health!

- Sponsored by the National Cancer Institute and Produce for Better Health Foundation
- Encourages fruit and vegetable consumption
- Military licensed to utilize this program in DFAC and nutrition education

www.5aday.com





Army Nutrition Policy on Folic Acid

Prevents neural tube birth defects and may prevent heart attacks and cancer

Policy:

- 2 or more 100% folic acid fortified cereals
- Offer legumes/dried bean dishes
 3 times /week other than salad bar
- Display attractive food items high in folate
- Educate diners

Sources



Green leafy veggies
Seeds
Legumes
Oranges
Breads
Fortified cereals





Vegetarian

Defined as someone who completely avoids animal flesh



Classified according to the animal foods they are willing or not willing to eat:

OVO: eats eggs

LACTO: eats dairy products

LACTO-OVO: eats eggs & dairy products

PESCO: eats fish, eggs & dairy products

VEGAN: no animal foods

Nutrients of Concern:

Protein, Calcium, Iron, Zinc, Vitamins B12 and D





Vegetarian Protein Sources

- Most vegetarians meet or exceed protein requirements
- Conscious combining of complementary proteins is unnecessary
- Soy protein can serve as the sole source of protein

VEGETARIAN PROTEIN SOURCES:

<u>Dairy Products</u> (Milk, Yogurt or Cheese) <u>Eggs</u> Whole Grains Legumes Lentils Seeds / Nuts Vegetables

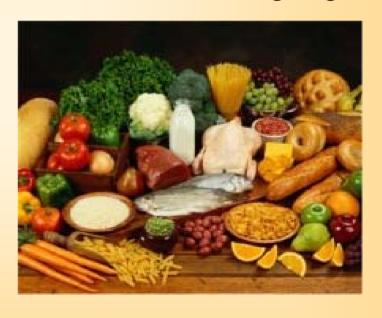
Soy products: Tofu Soy Milk Soy Protein Tempeh Miso Textured Soy Protein (TSP)





Nutritional Heroes Dietary Fiber

- Found in plant foods and better known as "roughage"
- Health benefits:
 - normalizes bowel function
 - may reduce risk of:
 - heart disease
 - cancer
 - diverticulosis
 - keeps blood sugar steady
 - aid in weight control
- Dietary recommendation: 20-35 grams per day

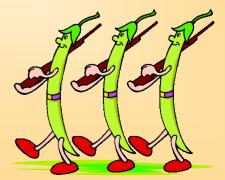






Nutritional Heroes Phytochemicals

- Beneficial organic substances found in plants that may lead to better human health
- Functions in the human body:
 - some antioxidant properties
 - some change effect of hormone levels
 - some change enzymes that may eliminate carcinogens
- Health benefits may reduce risk of:
 - cancer
 - heart disease
 - other chronic ailments







Nutritional Heroes Antioxidants

- Subcategory of the phytochemical family
- Combats cellular damage caused by free radicals
- Antioxidant nutrients
 - vitamins A, C and E
 - mineral selenium
 - carotenoids
- Health benefits reduce risk of:
 - certain forms of cancers
 - heart disease







Nutritional Heroes

Monounsaturated Fats:

- Found in large amounts in foods from plants, including olives and olive oil, canola oil (from rapeseed), nuts and seeds, and avocados
- Can reduce risk of heart disease

Omega-3 Fatty Acids:

- A polyunsaturated fat found in fish, flaxseed and walnuts
- May reduce risk of heart disease,
 stroke and lower high blood pressure







Choose a Variety of Grains Daily, Especially Whole Grains



Leader nutrients:

- Energy boosting carbohydrate
- Dietary fiber
- Vitamins and minerals
- Incomplete protein

Brown or Wild Rice, Couscous, Pasta, Barley, Buckwheat, Bulgur (Tabbouleh), Millet, Quinoa, Millet, Flaxseed





The Power of Flaxseed

Leader Nutrients:

- Omega-3 Fatty Acids
- Phytochemicals
 - lignan (antioxidant)
 - phytoestrogen
- Dietary fiber





Health benefits:

- helps prevent heart attacks
- reduce LDL cholesterol levels
- reduce triglycerides
- battle cancers (breast & colon)
- alleviate arthritis pain





Choose a Variety of Fruits and Vegetables Daily

- Leader nutrients:
 - antioxidants: Vitamin C and beta-carotene
 - phytochemicals
 - dietary fiber
 - vitamins and minerals
- Health benefits:
 - reduce risk of cancer, stroke, heart disease, birth defects, developing cataracts
 - management of COPD
 - control high blood pressure (DASH diet)







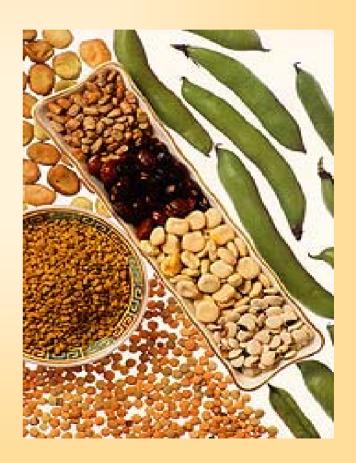
Legumes / Lentils

Leader nutrients:

- energy boosting carbohydrate
- incomplete protein
- phytochemicals (saponins)
- dietary fiber (soluble)
- calcium, folate and iron

Health benefits:

- may reduce risk of cancer
- lower cholesterol







The Power of Nuts and Seeds



Leader Nutrients

- monounsaturated fat
- incomplete protein
- dietary fiber
- antioxidant: Vitamin E
- folate (seeds)

Health benefits:

 reduce risks for heart disease, stroke and cancer





Soy Foods



Leader nutrients:

- Phytochemicals
 - may reduce risk of prostate and breast cancers
 - minimize bone loss
- Complete protein
 - may lower cholesterol
 - great vegetarian protein source
- Dietary fiber
- Calcium and iron





Nutrient Retention

- Use freshest produce possible
- Store produce properly (temperature)
- Rinse, trim, and cut produce close to serving time as possible
- Limit soaking produce unnecessarily

Enemies of Produce Nutrients:

Heat Light Exposure to Air Storage Time
Alkaline or Highly Acidic conditions
Moisture (Soaking in Water)





Healthy Salad Bars

- Choose deep colored fruits and vegetables
- Use fats in mixed salads sparingly
- Label low-fat dressings
- Offer olive oil and vinegar
- Complement salad bars with:
 - soups
 - variety of crackers
 - whole grain rolls







The Salad Bar Menu

- Offer variety
 - develop a rotational menu
 - use nutritional guidelines
- Use seasonal produce
 - deep colored are best!
- Be creative
 - try new recipes
 - garnish
 - use complementary flavors
- Offer bite sized pieces



- Menu may be limited to:
 - salad bar equipment
 - customer preferences



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SWEETS



Cheese (Shredded or grated):
Cheddar, Mozzarella,
Parmesan or Feta
Cottage cheese

Monounsaturated Fats: olive and canola oil, olives, avocados, nuts
Sesame oil

Omega 3-fats: flaxseed, flaxseed and walnut oil

Low-fat salad dressings or Vinaigrette

Legumes (plain or marinated), peanuts
Hard boiled eggs (sliced or grated)
Nuts or Seeds: cashews
walnuts, sunflower and sesame seeds
Soy Foods: tofu, soybeans, soy nuts
Chicken, Turkey, Ham or Seafood

Deep green, orange, yellow, and red vegetables

Seasonal fresh, dried, frozen or canned

Starchy Vegetables: Corn, Peas and Potatoes Whole grains to include:
Brown or Wild Rice, Couscous, Pasta,
Barley, Buckwheat, Bulgur (Tabbouleh),
Millet, Quinoa, Millet, Flaxseed

Dinner Rolls, Crackers, Tortilla Crisps, Chow Mein Noodles, Croutons





Questions?







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